Turbo Quartz®
Multifunction Ovens
FC 110 E and FC 110 EG

Installation and
user manual

Technical characteristics

Outside size	L 80 x D 75 x H 64 cm
Inside size	L 67 x D 45 x H 35 cm
Weight	40 kg
Convection power	6000 W
Quartz tube power (Model FC 110 EG)	4800 W
Power consumption	
Quartz Position	
Rise to 300°C	1.44 kw/h
Holding 1 h at 300°C	2.40 kw/h
Convection position	
Rise to 300°C	1.25 kw/h
Holding 1 h at 300°C	2.50 kw/h

Troubleshooting

Your oven does not work

Have you connected the power plug?
Have you checked your installation circuit breaker?
Is the timer on?
Is the cooking selector set to position O?
Is the pilot light on?
Did you check the fuses ?

Your oven is giving off smoke

The cooking temperature is probably too high.

Your oven is getting dirty very quickly

The cooking temperature is too high.

The injection of water does not work

A single pressure injects the water during 10 seconds.
This function is forbidden during the phase of change of rotation of the engine. It is thus possible that it is not done at once.
It is nevertheless recorded, and only the first pressure is taken into account.

No function of your oven is available

Check the state of fuses, one of them is defective.

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Description of oven

You have just acquired Turbo Quartz ® FC 110 E or FC 110 EG convection oven.
Model FC 110 E : The air, blown by an independent heating element and pulsed by a reversible fan, spreads out evenly and provides homogenous cooking on between 1 and 4 levels.

Model FC 110 EG: identical to the FC 110 E + Function Turbo Quartz ® model. Well-known to caterers for more than for 30 years, the infrared quartz technology provides odour-free cooking without any smoking for fish, poultry, grills, gratin dishes and pastries... identical to wood embers. For the first time, this technology is combined with convection.

Convection cooking

This technology provides consistent cooking because the heat is spread out evenly throughout the oven. It is a way of simultaneously cooking several dishes, even of different types, without taste or odour being passed from one to the other.
It is also ideal for gentle defreezing by a flow of warm air.
The continuous flow of hot air around the food offers uniform and faster cooking at a lower temperature than in a traditional oven. In addition, the lower temperature makes it possible to preserve the natural taste and natural appearance of your food, without generating any smoke.

Quartz infrared cooking (model FC 110 EG only)

The heat is transmitted to the food by the radiation of the quartz tubes, reaching a temperature of 1050°C and giving off radiation of the same wavelength as embers.
This technology makes it possible to reach 250 °C in less than five minutes, dispensing with the need for preheating and, accordingly, making for a considerable energy saving. The ventilation provides for excellent distribution of the heat. The function is ideal for grilling, browning or for gratin dishes.
This cooking mode preserves the natural nourishing qualities of food, as well as its taste, without any weight loss.

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Usual instructions for humidifier

Put the 4 tracks in the oven and turn the thermostat to 225°C. When the green pilot light is ON, push on the switch to inject water for 10 seconds.
Bake during 25 minutes.

To move a fuse

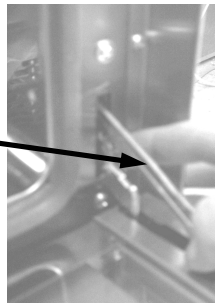
Take a flat screwdriver and undo the fuse holder of one 1/4.

To put it back, proceed in a reverse way.

Procedure for assembling and removing the door.

Open the door as wide as possible

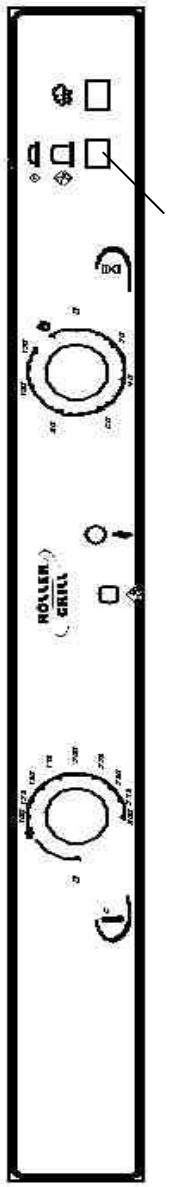
Lift the clip to attach the upper part.



Lift the door slightly and remove it

For assembly, operate in the opposite order.
Take care not to forget to fold back the clips.
They would prevent the door from closing.

Details of functions



Model FC 110 E

Steam production: As soon as the oven reaches a temperature of 90°C, the injection of water becomes possible. A presure on the knob gives an injection of water of 10 seconds.

Speed : Taken out button, maximum speed
Pushed button, half-speed

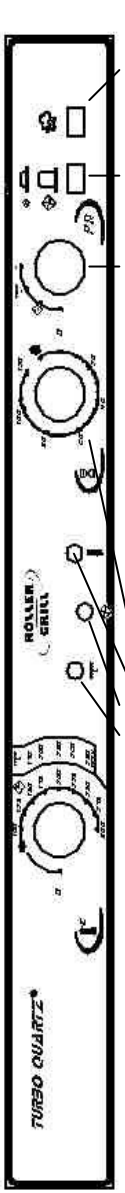
Timer: 120 minutes with a setting for non-stop use

Green pilot light: Power on

Red pilot light: Convection on

Thermostat: 0 to 300°C

Details of functions



Model FC 110 EG

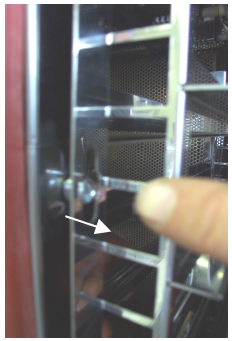
Steam production: As soon as the oven reaches a temperature of 90°C, the injection of water becomes possible. A presure on the knob gives an injection of water of 10 seconds.
Speed : Taken out button, maximum speed
Pushed button, half-speed

Cooking selector:
Position O: Off
Position l: Convection
The rear heating elements and the and ensure uniform heating.
Position 2: Turbo Quartz®
The quartz tubes are regulated by the thermostat and the fan spreads the heat out evenly.
Position 3: Defrosting
The fan operates alone and by mixing the air makes it possible to obtain fast defrosting.
Timer: 120 minutes with a setting for non-stop use.
Green pilot light: Oven on.
Red pilot light: Convection on.
Orange pilot light: Turbo Quartz® on

Thermostat: 0 to 300°C

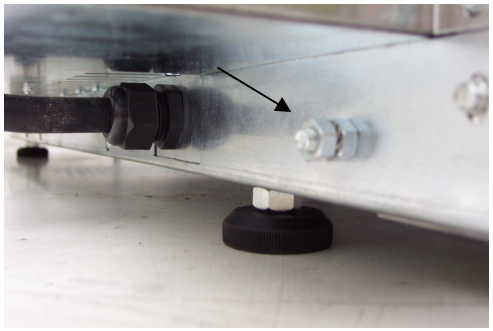
Procedure for assembling and disassembling the griddle holders

For the disassembling, lightly raise the holders in order to free the stud of the buttonhole and pull towards you. There is a stud on the front and the rear, be careful to not raise the holders on the bias.
For assembling, line up the hole of the buttonhole and let slide towards the bottom.



How to connect the equipotential link.

Your oven is fitted with air humidifier. It is connected to the main water supply and had to be connected to the equipotential link of your own supply. The screw for this purpose is placed on the rear of the oven, next to the cord.



Maintenance and precautions

Never touch hot surfaces. Always use the provided handles and knobs.
Place your oven so that it is within easy reach.
Make sure it is always positioned in a well ventilated place to avoid any risks of overheating.
Never immerse the oven, its power cord and connector in water. Infiltrations of water could cause irreparable damage to it.
This product is liable to reach high temperatures in use: never leave children unattended near the equipment.
Never use damaged equipment or defective power cords.
Do not use this oven outdoors.
Keep the power cord away from hot surfaces.
Never install your oven near a source of heat
Never use your oven for anything other than the purpose for which it was designed.
Before connecting or disconnecting your oven, make sure it is turned off.
When you use the Turbo Quartz® feature, be sure that there is nothing touching the tubes.
The tubes reach very high temperatures. Be careful when handling food that is to be grilled or that has already been grilled.

Details of operation

Convection
The heat comes from the rear heating elements forming part of the ventilation system reversible. It is spread out perfectly throughout the oven volume and adjusted very accurately by the thermostat. The air is constantly renewed and does not stagnate in the oven, ensuring that it does not transmit any odours. This setting can be used for cooking several dishes at the same time and is also ideal for warming, heating and defrosting gently.

Turbo Quartz ® (FC 110 EG model only)
In this position, the quartz tubes operate simultaneously with the fan and are regulated by the thermostat. The fan provides better distribution of the temperature and more précised regulation.
When using this function, we advise you to use fast the convection mode to warm up the oven quicker.

Defrosting
By simply mixing the ambient air, it is possible to obtain faster defrosting for frozen items.
This function is available directly with the FC 110 EG model.
For the FC 110 E model, set the timer to the desired time and leave the thermostat set to 0.

Steam production
This function is only available when the inside temperature has reached 90°C. It permits to add some water in order to avoid drying of the products. During the baking, an injection of a 10 seconds at the beginning permits to obtain a shiny appearance. The oven keeps in memory the impulse realized on the knob. It is not thus necessary to press several time, the injection will be made as soon as possible. Indeed, a system forbids the injection of water during the cycle of inversion of the engine.

Speed
For the delicate cookings, it is possible to reduce the speed of ventilation by pressing on the knob.

The oven accessories

Supports

The oven is equipped with 2 supports offering 4 cooking levels. They can be removed for the maintenance of the oven interior chamber.
As an option, you can also buy 2 side supports for 3 levels especially studied for bakery.

Griddles

The oven is supplied with 4 cooking griddles measuring 458 x 340 mm enabling you to use its full height.

Interior lighting

A lamp inside the oven come on as soon as the oven is turned on, to allow you to keep a close eye on the cooking process.

Your oven is large enough to accommodate a pie dish measuring up to 37 cm in diameter, as well as rectangular dishes measuring 45.7 cm.

The interior chamber of your oven is made entirely of stainless steel for easy maintenance and long life.

To ensure your safety, your oven door is double glazed. The double skin glass door means that the outside temperature is low even when the oven is hot on the inside.

Maintenance and precautions

Maintenance
Always disconnect the oven and allow it to cool before handling it.
The griddles and supports can be cleaned with dish washing liquid.
Clean the door with hot water and a little dish washing liquid.
To clean the lower part of the oven, lift the bottom heating element slightly.

Precautions

The oven door may become hot and you should always use the handle to open the oven, and be sure to keep children well away.

To evacuate quickly the cooking condensate, always allow the oven to cool with the door open.

Your guarantee depends on you complying with these instructions.
We cannot accept any liability for damage caused by the incorrect use of your oven.

Caution: The green pilot light comes on the constantly as soon as your oven is connected. If the pilot light flashes on and off, it indicates that the oven safety device is operating. In this case, disconnect the oven and call your after sales service before using it again.
Extended use in this operating mode could cause more extensive and irreparable damage.